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## COOKING TIPS

Use small-size burners or units whenever you can.

Bring foods quickly to boil . . . reduce heat when boiling begins.

Light gas burner or turn on electric unit when you are ready for it, not before . . . have pan in place. Be sure you've turned the right switch knob.

Don't be a Peeping Tom . . . lift the lid only when you need to.

When cooking most vegetables and many other foods use only enough water to prevent burning . . . a quarter inch will usually do.

Use low heat whenever possible. Use direct heat instead of double boiler where practical.

Use double or triple pans over one burner or unit.

Use pans with straight sides, flat bottoms, tight covers, of size to fit the burner or unit.

Plan baking so one heating of oven does several jobs . . . bake more than one thing at a time.

Use a time and temperature chart in baking . . . it saves opening oven door and wasting fuel.

Use as much stored heat as you can, to warm over and crisp up food.

Open oven door for few minutes after baking is done and heat turned off, to dry oven thoroughly.



Prepared by

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U. S. Department of Agriculture

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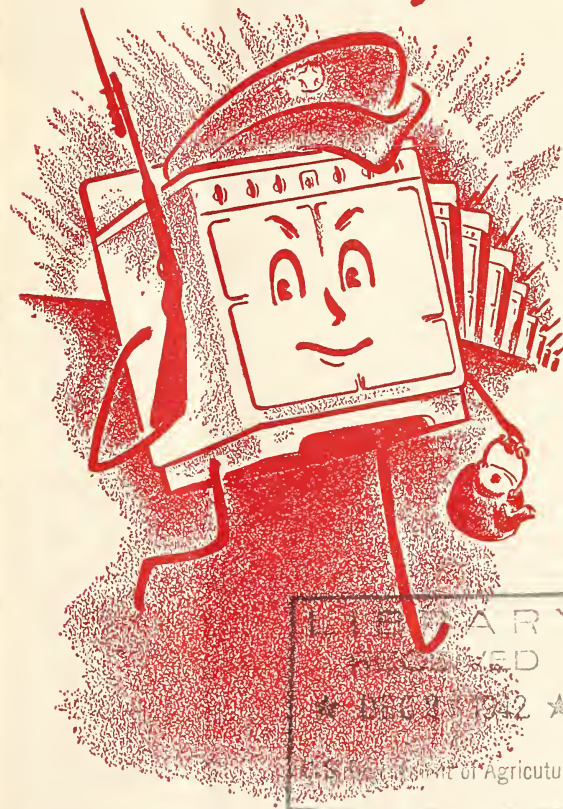
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# How to make your gas or electric **RANGE** last longer

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Ag84Aw  
no.8  
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U. S. GOVERNMENT

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A black and white illustration of a kitchen scene. On the left, a sign with the words "MAKE 'EM LAST" is attached to a wall. Below the sign, there is a sink with a faucet, a stove with a vacuum cleaner attached to it, and a refrigerator. In the background, there are more kitchen appliances and a window with a view of a landscape. The overall style is that of a mid-20th-century advertisement.

**MAKE 'EM  
LAST**

*It's up to you Mr.*

The iron, steel, chromium, nickel, and aluminum went into ranges and other household equipment now produce tanks, guns, engines . . . to win the war. So . . . it's up to you to make what you have last.

Too high electric voltage causes overheating of units and shortens their life. When a new range is installed, or if your old range is cooking slowly or overheating, have a serviceman check all these things.

### Save the Surface

The porcelain enamel surface of your range that protects the steel beneath is a kind of glass. Though hard, it will break with sudden changes of heat and cold, or hard blows. Once it is chipped, the damage can't be undone.

If the enamel does chip, touch up damaged spots carefully with paint recommended by your range dealer. It may look patchy but it's better than exposed places that invite rust. Guard against scratches . . . don't drag pans or anything rough across your enamel range top.

Avoid sudden temperature changes . . . the chief dangers are wiping up spills on the hot range with a cold, damp cloth . . . spilling cold liquids on the hot range . . . setting cold, wet things on the warm surface.

wrung from warm water.

If yours is one of the newer ranges the top may be finished with a more acid-resistant enamel than that used on the older models. However, acid foods or liquids spilled on the range top may cause dark spots or destroy the surface glaze, if not wiped up immediately. Once gone, the gloss can never be restored, and it's harder to keep the enamel clean.

### Keep All Parts Clean

The main parts of a stove to be cared for are the outside surface and trim, the gas burners or electric units, and the oven. There are other special parts that vary with the make of the stove. Keeping all parts clean is half the battle of getting the best use of your range and making it last.

Much the same methods are used for cleaning inside and outside surfaces, oven racks, broilers, and drip pans.

If grease spatters on the surface of the stove, broiler, or oven, wipe it off while still warm with a soft paper or cloth.

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**keep it in order—u**



# and Mrs. Homemaker!

at By better care and use you can extend the life of your  
ust range . . . cut down on gas or electricity. You can  
tr. avoid waste of food by scorching or overcooking.  
Remember, every saving helps in the fight for Victory.



cleaner like whiting. Use only a little; rub gently. If spots still don't come off oven racks, broilers, and drip pans try rubbing lightly with a fine steel wool, grade 00. Wash, rinse with a damp cloth, and wipe dry.

*Never use a coarse, gritty scouring powder on any enameled part of a stove. It is liable to destroy the surface glaze.*

*Keep metal trim bright with a little cleaning day by day. Wash with soap and water, and polish with a dry cloth. Nickel and chromium are soft metals. Use only fine metal polish such as silver polish on them.*

Gas burners and electric units require a particular kind of care described under special pointers for the two types of ranges.

## Be Gentle With Hinges and Doors

Don't slam doors, bang covers, or otherwise treat your range roughly, or you can't expect hinges, latches, and doors to hold up. Don't lean heavily or put any heavy weight on a door. Oven doors must fit tightly for even baking and to keep heat from escaping.

with a soft wire brush.

If the oven burner can be removed, take it out and clean it as you do the top burners. If not, wash off and dry. It's a good idea to check the portholes with a piece of wire once or twice a year. When an old oven burner becomes badly clogged, it will require a serviceman to bore out the holes.

## Take Good Care of the Oven

The oven is not out in the open to catch your eye and command attention, so give it special care. Leave the oven door open 2 or 3 minutes after lighting the burner, to let moisture that forms when the gas burns escape. If you close the door at once moisture may condense on the cool surfaces and rust any non-rustproof part.

In most gas ovens the bottom can be removed. Take it out and clean it as you do the racks, with this exception: If it is made of two pieces of metal with a sheet of insulation between, don't put it in water or let water run into the insulation—wipe with a damp cloth.

it without waste





MAKE 'EM  
LAST

# It's up to you Mr. and Mrs. Homemaker!

The iron, steel, chromium, nickel, and aluminum that went into ranges and other household equipment must now produce tanks, guns, engines . . . to win the war. So . . . it's up to you to make what you have lost.

By better care and use you can extend the life of your range . . . cut down on gas or electricity. You can avoid waste of food by scorching or overcooking. Remember, every saving helps in the fight for Victory.



# MAKE YOUR RANGE LAST LONGER

These simple rules will help you get longer, better service from your gas or electric range . . .

- ★ See that gas pressure is properly adjusted and electric voltage right, not too high nor too low for your stove . . . that range burner grates or units are level.
- ★ See that air and gas mixture is adjusted in gas burners to give a clear flame. Keep burners and pilots clean, flame openings unclogged.
- ★ Protect the enamel surface from sudden changes of temperature, scratches and blows, spills, and acids.
- ★ Don't overheat coils of electric units . . . don't get salt, soda, sugar, or soap on open units. Never touch open wire coils with anything metal.
- ★ Keep all parts of the range clean to help preserve it . . . save fuel and your time . . . make cooking more fun.

## Check the Installation

Whether your stove is new or an old familiar, gas or electric, be sure it's installed correctly . . . is level . . . that gas is at the right pressure, or electricity at the proper voltage.

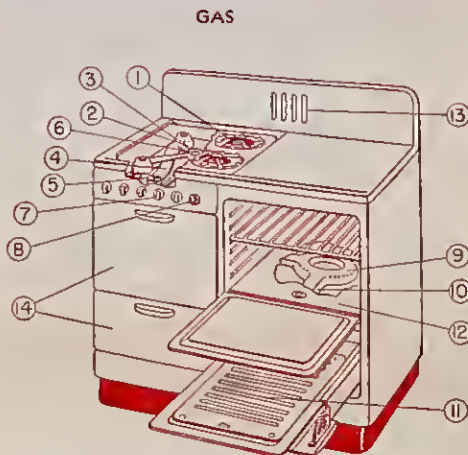
Unless the range is level you won't get good baking results. For greatest efficiency, burner grates and cooking units must be level too. Low pressure or voltage results in slow cooking. Too high electric voltage causes overheating of units and shortens their life. When a new range is installed, or if your old range is cooking slowly or overheating, have a serviceman check all these things.

## Save the Surface

The porcelain enamel surface of your range that protects the steel beneath is a kind of glass. Though hard, it will break with sudden changes of heat and cold, or hard blows. Once it is chipped, the damage can't be undone.

If the enamel does chip, touch up damaged spots carefully with paint recommended by your range dealer. It may look patchy but it's better than exposed places that invite rust. Guard against scratches . . . don't drag pans or anything rough across your enamel range top.

Avoid sudden temperature changes . . . the chief dangers are wiping up spills on the hot range with a cold, damp cloth . . . spilling cold liquids on the hot range . . . setting cold, wet things on the warm surface.



These parts on your range may not be placed as shown in this drawing. If you cannot locate them, check with your serviceman.

- |                          |                                |
|--------------------------|--------------------------------|
| 1. Surface burner.       | 9. Oven and broiler burner.    |
| 2. Burner grates.        | 10. Lighter tube to oven unit. |
| 3. Portholes.            | 11. Broiler pan.               |
| 4. Burner throat.        | 12. Oven bottom.               |
| 5. Air shutters.         | 13. Oven vent.                 |
| 6. Pilot light porthole. | 14. Utensil storage drawers.   |
| 7. Gas cock.             |                                |
| 8. Thermostat.           |                                |

A safe rule in cleaning is "Wait till it cools." For immediate clean-ups you can use a dry cloth or soft paper, or if necessary use a cloth wrung from warm water.

If yours is one of the newer ranges the top may be finished with a more acid-resistant enamel than that used on the older models. However, acid foods or liquids spilled on the range top may cause dark spots or destroy the surface glaze, if not wiped up immediately. Once gone, the gloss can never be restored, and it's harder to keep the enamel clean.

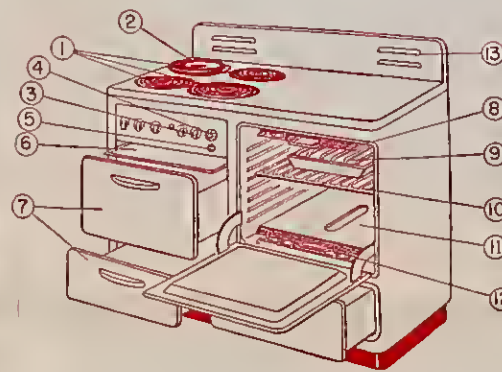
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The main parts of a stove to be cared for are the outside surface and trim, the gas burners or electric units, and the oven. There are other special parts that vary with the make of the stove. Keeping all parts clean is half the battle of getting the best use of your range and making it last.

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If grease spatters on the surface of the stove, broiler, or oven, wipe it off while still warm with a soft paper or cloth.

## ELECTRIC



- |                             |                               |
|-----------------------------|-------------------------------|
| 1. Surface units.           | 8. Top oven and broiler unit. |
| 2. Utility cooker.          | 9. Broiler pan.               |
| 3. Switches.                | 10. Sliding shelf.            |
| 4. Thermostat.              | 11. Heat distributor.         |
| 5. Convenience outlet.      | 12. Bottom unit.              |
| 6. Drip tray.               | 13. Oven vent.                |
| 7. Utensil storage drawers. |                               |

For thorough cleaning, wash when cool with a cloth wrung out of warm, soapy water. For stubborn spots use a finely powdered cleaner like whiting. Use only a little; rub gently. If spots still don't come off oven racks, broilers, and drip pans try rubbing lightly with a fine steel wool, grade 00. Wash, rinse with a damp cloth, and wipe dry.

Never use a coarse, gritty scouring powder on any enameled part of a stove. It is liable to destroy the surface glaze.

Keep metal trim bright with a little cleaning day by day. Wash with soap and water, and polish with a dry cloth. Nickel and chromium are soft metals. Use only fine metal polish such as silver polish on them.

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## SPECIAL POINTERS . . . GAS RANGES

### To Keep Burners At Their Best

Correct adjustment of burners for gas and air mixture is necessary to make the best use of the gas you burn. You could make this adjustment yourself, but unless you are certain how, and know just what a good flame looks like, better have a serviceman do it for you. Then keep the burners clean.

Surface burners need regular, thorough cleaning. Take them out, brush away food or dust particles with a stiff brush. Use a brush also to clean the air shutter. If openings in the burners are clogged, use a fine wire to clean them. Beware of toothpicks; they may break and further clog the burner.

Clean cast-iron burners by boiling them for a short time in a solution of washing soda, 1 tablespoon to 3 quarts of water. Then wash in soap and water. Use a bottle brush to clean the inside of the tube leading to the burner head. Rinse the burners in clear water, and wipe dry. Put them upside down in the warm oven for a few minutes to dry thoroughly before replacing.

Burners of materials other than cast iron should not be boiled in soda water. A soap and water bath will usually clean them satisfactorily, with the aid of a scratchless scouring powder and fine steel wool.

Clean the pilot-light porthole with a fine wire carefully inserted. Clean the top-burner pilots with a soft wire brush.

If the oven burner can be removed, take it out and clean it as you do the top burners. If not, wash off and dry. It's a good idea to check the portholes with a piece of wire once or twice a year. When an old oven burner becomes badly clogged, it will require a serviceman to bore out the holes.

### Take Good Care of the Oven

The oven is not out in the open to catch your eye and command attention, so give it special care. Leave the oven door open 2 or 3 minutes after lighting the burner, to let moisture that forms when the gas burns escape. If you close the door at once moisture may condense on the cool surfaces and rust any non-rustproof part.

In most gas ovens the bottom can be removed. Take it out and clean it as you do the racks, with this exception: If it is made of two pieces of metal with a sheet of insulation between, don't put it in water or let water run into the insulation—wipe with a damp cloth.



keep it in order—use it without waste



IF ONE BURNER serves both broiler and oven compartments, it's better to take out the broiler pan when the oven is in use, and not subject it to long, intensive heat.

When lighting the oven with a match don't drop the match into the lighter tube. An accumulation soon clogs the tube, and you may need a serviceman to clean it out.

If you are not getting satisfactory baking results, call the utility company.

*Remember! Keep the oven clean.*

## **SPECIAL POINTERS . . . ELECTRIC RANGES**

### **Watch Those Heating Wires**

The most vital parts of your electric range are the wires that furnish the heat. The wires of open units are easily damaged at any time with sharp objects. Be especially careful not to touch them with any metal object when the current is on. A short circuit . . . electric shock . . . blown fuse . . . burnt-out coil . . . any or all of these may result.

Four things, all beginning with S, are especially harmful to the wires of an open unit . . . salt, soda, soap, sugar. Be careful to keep them off the coils; there's danger of burning out the wires.

One point of caution in using any unit is, "Don't overheat." Repeated overheating may damage the wires so they will have to be replaced in time. To prevent overheating, use pans that fit the unit and make good contact with the unit surface . . . turn the switch from its highest heat to a lower heat as soon as food starts to cook.

### **To Keep Units Clean**

When food spills over on the surface units let it char. When the unit is cool, brush off particles with a nonmetallic-bristle brush. If needed, enclosed units may then be washed off.

KEEP THE PANS beneath the surface units clean. Lift them out if they can be removed and wash them like any cooking utensil. If you can't take them out, wipe them with a damp cloth. Keep the drip trays beneath clean . . . wash them every day if possible. They not only become more difficult to clean if left for a long time, but spilled foods may harm the finish and even cause some drip trays to rust.

To clean the oven units take them out. Put them in a dry place where no water will get on them. Wipe off dust or charred food with a brush. If the metal plate used above the bottom units to distribute heat is separate from the unit, wash it. If it is attached to the unit, brush off any food and then clean as you would the oven lining.

### **Caution With the Cooker**

To avoid damage to the insulated cooker unit and utensil, never turn on the heat under the empty utensil, and be sure the pan never boils dry. Some cookers have insulated lids which should not be placed in water. Consult your instruction book for special directions.

### **Trouble Shooting**

If none of the range units heat, check the range circuit fuse. Before attempting to locate the trouble, always shut off current to the range. If any one unit fails to heat, check the range wiring; there may be a loose or broken connection. If oven units fail to heat, be sure units are pushed tightly into their outlets at the back of the oven. See that the time control, if you have one, is set correctly.

If you don't get good baking results have your utility company check the oven temperatures and make any necessary adjustment. Whenever trouble is beyond your control, call in the serviceman.